

# Inspection Notice Placards

# What? Where? Why?

Every Champaign-Urbana food establishment is required, by ordinance, to display recent food inspection results by posting a color-coded Inspection Notice placard near the food establishment entrance or other approved location. Placards can be seen at restaurants, grocery stores, food trucks, concession stands, day care kitchens, hospital kitchens, school cafeterias, correctional facilities, food pantries, nursing home kitchens, etc.

The posting of Inspection Notice placards is being used to help promote consumer awareness and education, and to encourage food establishment operators to use proper food safety practices.

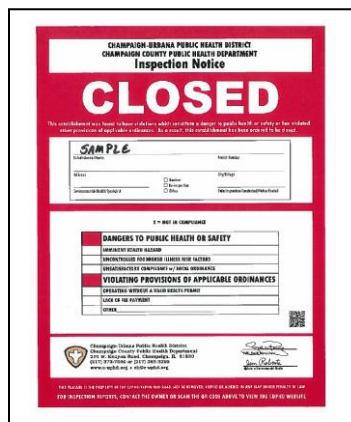
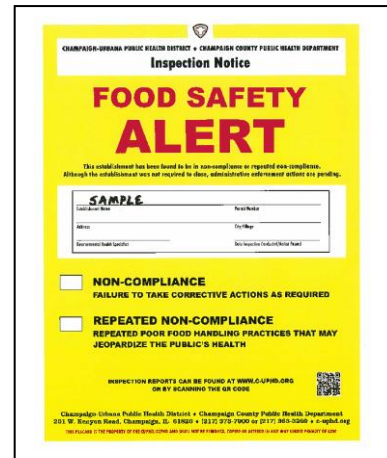


## Green Placard – Satisfactory Compliance

A green placard means the food establishment was found to be in satisfactory compliance with the ordinance and applicable rules and regulations.

## Yellow Placard – Food Safety Alert

A yellow placard means less than satisfactory compliance. An opportunity is given to improve compliance (time for owner/manager to make corrective actions), with a follow-up inspection required to verify improvement to a satisfactory level.



## Red Placard – Closed

A red placard means the establishment is out of compliance with the ordinance and applicable rules and regulations to the extent that it poses an immediate threat to public health or a failure to act resulting in health permit suspension (e.g., did not pay health permit fee).

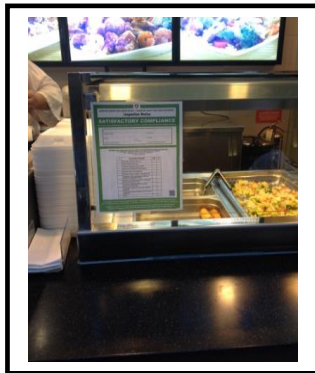


**Inspection Notice placards shall be posted in a location which is clearly visible to the public and to patrons or potential patrons, easily readable and available prior to ordering or selecting food.**

**Examples of proper posting:**



Whenever possible, restaurants and other food establishments may post their placard on the outside door or window within five feet of the main entrance, facing outward, right-side up, and about at a height of 60 inches above the finished floor or ground.



In a food court or mall, the placard may be posted at the service counter. Grocery stores may display their placard on the main entrance door. The deli or hot food service area at a grocery store may display separately issued placards at that area's point of sale/order.



Food trucks may display their placard on the window or within 5 feet of the service window. The placard may also be displayed in a frame that sits on the counter next to the service window if it can be easily read by customers.

## **Explanations of Violation Categories**

### **Green Placards**

#### **Employee(s) working while ill**

Food service employee(s) were found to be working while ill with symptoms of diarrhea, vomiting, fever, sore throat and/or jaundice.

#### **Poor hygienic practices**

Poor hygienic practices include activities such as an employee eating or drinking while preparing foods or using a utensil more than once to taste food, or other practice that could transmit pathogens through food.

#### **Allowing contamination by hands**

Examples of situations that lead to contamination by hands are no hand soap available to wash hands; not washing hands when required or as needed; bare hands being used to handle ready-to-eat food; equipment or items blocking the hand washing sink thereby preventing hand washing.

#### **Using food from unapproved sources or food in poor condition**

The establishment was found using food that was produced, prepared, and/or processed from unapproved or unknown facilities. Examples are home-canned vegetables, cottage foods, or meat from unknown sources. Another example includes foods that are adulterated or unsafe for consumption.

#### **Improper chemical storage, labeling or use**

Storing chemicals such as medications or cleaning solutions that lack proper identification labels, or wrong placement or storage of chemicals, or were misused.

#### **Allowing cross-contamination**

When utensils or equipment become dirty or contaminated, they can transfer that contamination to food causing a foodborne illness. Cross-contamination can also occur when ready-to-eat foods come into contact with raw animal foods or their juices.

#### **Inadequate time/temperature control for safety (TCS) foods**

Holding TCS foods at improper temperatures for too long a time may allow pathogenic bacteria to reproduce rapidly and progressively to great numbers, thus putting someone who eats that food at risk for foodborne illness.

#### **No display of consumer advisory regarding raw or undercooked foods**

Food establishments serving raw or undercooked foods (sushi, rare steaks, etc.) should inform potential customers of potential dangers of consuming raw or undercooked foods. No advisory or lacking appropriate disclosure and/or reminder.

#### **Prohibited foods were served to highly susceptible populations**

Food establishments serving highly susceptible consumers (immune-compromised persons; children under four years; or older adults) are prohibited from serving raw or partially cooked animal foods, raw seed sprouts, or unpasteurized eggs.

#### **Insufficient number of certified food protection managers or a lack of demonstration of knowledge**

The establishment lacked the proper number of certified food protection managers (CFPM) needed to provide managerial control of food safety hazards at food establishments.

#### **Using unapproved procedures for specialized processes**

When food establishments use diverse ways to process foods, they require proper knowledge and procedures. Some types of specialized processes are reduced-oxygen packaging or vacuum sealing; curing, smoking or drying of meats; acidifying food for preservation; sprouting seeds or beans; and/or custom animal processing.

Each food establishment Inspection Notice contains information about past and current violations received by the food establishment. There are numerous violations that a food establishment could obtain. The violations shown on the Inspection Notices are grouped into categories that have a significant impact on public health. They are known as risk factors or as public health interventions to prevent foodborne illness or injury.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS FOUND DURING THIS INSPECTION**  
**# = NUMBER OF VIOLATIONS FOUND OUT OF COMPLIANCE IN THIS CATEGORY**  
**COS = CORRECTED ON-SITE DURING THIS INSPECTION**  
**R = REPEAT VIOLATION**



#	VIOLATION CATEGORY	COS	R
	EMPLOYEE(S) WORKING WHILE ILL		
	POOR HYGIENIC PRACTICE(S)		
	ALLOWING CONTAMINATION BY HANDS		
	USING FOOD FROM UNAPPROVED SOURCE(S) OR FOOD IN POOR CONDITION		
	ALLOWING CROSS-CONTAMINATION		
	IMPROPER CHEMICAL STORAGE, LABELING OR USE		
	INADEQUATE TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD(S)		
	NO DISPLAY OF CONSUMER ADVISORY REGARDING RAW OR UNDERCOOKED FOODS		
	PROHIBITED FOODS WERE SERVED TO HIGHLY SUSCEPTIBLE POPULATIONS		
	INSUFFICIENT NUMBER OF FOOD SAFETY CERTIFIED MANAGERS OR A LACK OF DEMONSTRATION OF KNOWLEDGE		
	USING UNAPPROVED PROCEDURES FOR SPECIALIZED PROCESSES		

Numbers that appear in this column indicate violations cited.

**Yellow Placards**



<input type="checkbox"/>	<b>NON-COMPLIANCE</b> FAILURE TO TAKE CORRECTIVE ACTIONS AS REQUIRED
<input type="checkbox"/>	<b>REPEATED NON-COMPLIANCE</b> REPEATED POOR FOOD HANDLING PRACTICES THAT MAY JEOPARDIZE THE PUBLIC'S HEALTH

**Red Placards**

**Imminent Health Hazard**

An imminent health hazard is any violation, combination of violations, condition or combination of conditions making it probable that food or drink served to the public by the establishment or its continued operation can injure the health of the consumer or the public. Examples are no running water in the establishment or a sewage back-up onto the floor of the establishment.

**Uncontrolled Foodborne Illness Risk Factors**

Too many violations with serious health consequences were not being controlled.

**Unsatisfactory Compliance with Local Ordinance**

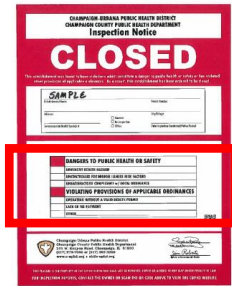
The operator failed to abide by the local ordinance, for example, did not post a placard.

**Operating Without a Valid Health Permit**

The establishment was operating without obtaining a health permit issued by the health district.

**Lack of Fee Payment**

The operator neglected to pay the required fees to obtain or renew a health permit.



	<b>DANGERS TO PUBLIC HEALTH OR SAFETY</b>
	<b>IMMINENT HEALTH HAZARD</b>
	<b>UNCONTROLLED FOODBORNE ILLNESS RISK FACTORS</b>
	<b>UNSATISFACTORY COMPLIANCE w/ LOCAL ORDINANCE</b>
	<b>VIOLATING PROVISIONS OF APPLICABLE ORDINANCES</b>
	<b>OPERATING WITHOUT A VALID HEALTH PERMIT</b>
	<b>LACK OF FEE PAYMENT</b>
	<b>OTHER _____</b>